

## **Pepper & Salt Restaurant**

menu variations available upon consultation with chef silas

two courses \$60 / three courses \$75

### **entree**

sea lettuce panko crumbed prawns, warm black vinegar dashi, salmon pearls

roasted seven spice marron, fish belly palusami, bengali tomato relish

seared scallops, pork and chive dumplings, cloud ear mushroom tom yum butter

split pea curry leaf dahl, roasted baigan roti, chilli beetroot, dhaniya salad

### **main**

seared cone bay barramundi, aloo matar, tamarind tomato, mustard seed broth

plantaganet spice aged beef eye fillet, pumpkin, cauliflower & sage gratin, cabernet pan jus

char-grilled lemongrass, galangal chicken maryland, fried bean, coconut & kumala sambal

silas' hot thali – ask your waitperson for today's thali

**side dishes \$9** - buttered spuds | bad boy chips with 7 spice salt |  
buttered greens | chef's mixed leaf salad

### **desserts**

chocolate ganache tart, pistachio mousse, white chocolate & pistachio macaron, chocolate ice cream

lemongrass & saffron panna cotta, baked orange & rhubarb, cardamon & orange blossom labne, orange croquant wafer

matcha cheesecake, chocolate & almond brownie, dark chocolate, ganache, black sesame biscuit